Banville
Wine Merchants

Pala

Centosere Cannonau di Sardegna DOC

Cannonau is the main red grape variety of Sardegna. Thanks to international university studies, its ancient island origin is certain, just as it belongs to the Grenache family, with which it shares part of its DNA. Cannonau is a son of Sardegna: proud, strong, and determined, but, at the same time, kind and elegant.

Vineyard Sites: 'Acquasassa' (Serdiana) and 'Is Crabilis' (Ussana)

Cellar Notes: The grapes are debunched and put whole into stainless steel tanks, at a controlled temperature of 21º for 40 days, with some punch downs and pump overs, frequency depends on the vintage. After alcoholic fermentation and malolactic fermentation, the refinement continues in the tank, where the wine rests for 3 months.

Grape varieties : Cannonau

Altitude : 150 - 180m ASL

Vineyard age : 45 years old

Soil : Calcareous

Tasting notes :
Vibrant and exuberant notes of ripe red fruits on the nose. Dry and smooth on the palate with good structure and length. Ideal pairings include charcuterie, roasted poultry, and lean red meat, as well as medium-aged cheeses.

Sustainable

Press Notes

James Suckling

2023 91 points